

Commercial Pretreatment Program

Promoting a cleaner environment by controlling Fats, Oils, and Grease (F.O.G.)

Program Requirements

Monitor and inspect existing commercial waste generator pretreatment systems. Pretreatment systems are grease traps for restaurants, schools, churches, hotels, etc and oil separators for car maintenance and car/truck washes. Facilities that have these systems are called commercial waste generators.

Commercial Waste Transporters

Companies that pump and dispose of commercial grease/oil waste from grease traps or oil separators are commercial waste transporters. Transporters must have a state FOG registration number from DNR(EPD) and must have a vehicle permit issued by a local governing authority in Georgia. For additional information see website: www.georgiafog.com

New Construction

All new commercial development with a pretreatment system must be approved by the commercial pretreatment program before discharging to Fulton County sewer. This includes plan review and inspection of a pretreatment system installation. This program does not approve septic systems. The grease traps and oil separators must discharge to sanitary sewer to be covered under this program.

Service Area

Unincorporated North Fulton inclusive of the following cities, Alpharetta, Johns Creek, Roswell, Sandy Springs and Milton.

Unincorporated South Fulton only; no south cities serviced. Fulton County does not service the City of Atlanta.

Inspections

Fulton County inspects existing and new construction pretreatment systems. Contact the designated location to discuss with an inspector any documentation left during an inspection. The inspection section also responds to complaints regarding grease trap overflows, odors and spills.

Commercial Wastewater Discharge Permits

All commercial waste generators with a grease trap, oil separator or sand trap that discharges to the county sanitary sewer system are required to have a permit for their pretreatment systems.

Most Frequently Asked Questions:

- I have a coffee or ice cream shop, do I need a grease trap? Yes.

- I am opening a large restaurant in a space that was previously a sandwich shop, can I use the existing grease trap on site? No, the grease trap may not be sized for your food operation.

- I am going to open a commercial car wash with a reclaim system, will I need an oil separator? Yes, the car wash will still have some backwash to the sewer that is not caught by the reclaim system.

- How long does it take to review project plans for new pretreatment systems? It takes 5-10 business days to receive plan review comments.

- Do you forward or receive project plans from other sections if plans are left at another location? No, follow the guidelines on the pretreatment plan review checklists for project submittal.

- Do you accept credit cards for program fees? No, checks or money orders are the acceptable form of payment.

Regulations/Codes:

Fulton County Sewer Pretreatment Ordinance – Section 82-251

DNR Transporter Regulations

DNR Transporter Revision

Plan Review Forms/Details:

Land Disturbance Checklist

Building Plan Checklist

Plan Submittal Form

Fulton County STD Details FC 111, FC 701, & FC 702

Interior Grease Trap Detail

Inspection Locations:

NORTH:

Big Creek WRP

1030 Marietta Hwy.

Roswell, GA 30075

(404) 612-6701

SOUTH/SFMOC:

7572 Cochran Rd.

College Park, GA 30349

(404) 612-0197

Insection Forms:

Service Log Sheet

Equipment Checklist

Commercial Wastewater Permit:

Permit Application

Permit Regulations/Fee Schedule

Program Fee Schedule

Educational Brochures:

Program Flyer

Residential Flyer

What is F.O.G.?

For more information about the Commercial Pretreatment/F.O.G. program, please contact:

Marie Bah

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